



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Easy Mexican Hot Chocolate

During our holiday break we traveled to Oaxaca Mexico with our family and fellow artists Lori and Patrick O'Neill and were very inspired by both the craft traditions AND the cuisine.

The Oaxacans have evolved very beautiful tools to make their hot chocolate, but you can enjoy it at home on a cold day without any special tools. Look for the cylindrical shaped packages of Chocolate in the Mexican food aisle of your supermarket, like Ibarra.

We have modified a recipe from Susana Trilling, author of "Seasons of my Heart" cookbook, who we were fortunate enough to spend a day with at her cooking school near outside of Oaxaca city.

Ingredients:

2 cups water

5-6 oz. solid mexican chocolate

2 cups milk



Process:

In a saucepan or in the microwave, bring 2 cups of water to a boil. Just before it starts boiling, add the chocolate, broken into pieces with a sharp Chef's knife.

With a Molinillo (shown above), or wire whisk, or even an immersion blender, crush up the chocolate and whip until the pieces melt. When it is foamy and the chocolate has completely dissolved, add the milk and heat to the perfect drinking temperature.

Enjoy on a cold day!

Lisa and Seymour

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes